

Town OF Uxbridge

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Tel. _____

Name <u>Dunkin'</u>	Date <u>10/18/2021</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____
Address <u>30 Lacey Dam Rd.</u>	Risk Level <u>2</u>	Permit No. <u>2020000000</u>	
Telephone <u>508-476-2640</u>	HACCP Y/N _____		
Owner <u>Corporate</u>	Time In: <u>11:10 AM</u>		
Person in Charge (PIC) <u>Rachel Milkani</u>	Out: _____		
Inspector <u>Daniel Markman</u>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

Anti-Choking 590.009 (E) ☐
Tobacco 590.009 (F) ☐
Local Law ☐
Allergen Awareness 590.009 (G) ☐

FOOD PROTECTION MANAGEMENT☒ 1. PIC Assigned / Knowledgeable / Duties**EMPLOYEE HEALTH**☒ 2. Reporting of Diseases by Food Employee and PIC☒ 3. Personnel with Infections Restricted / Excluded**FOOD FROM APPROVED SOURCE**☒ 4. Food and Water from Approved Source☒ 5. Receiving / Condition☒ 6. Tags / Records / Accuracy of Ingredient Statements☒ 7. Conformance with Approved Procedures / HACCP Plans**PROTECTION FROM CONTAMINATION**☐ 8. Separation / Segregation / Protection☒ 9. Food Contact Surfaces Cleaning and Sanitizing☒ 10. Proper Adequate Handwashing☒ 11. Good Hygienic Practices☒ 12. Prevention of Contamination from Hands☒ 13. Handwash Facilities**PROTECTION FROM CHEMICALS**☒ 14. Approved Food or Color Additives☒ 15. Toxic Chemicals**TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)**☒ 16. Cooking Temperatures☒ 17. Reheating☒ 18. Cooling☒ 19. Hot and Cold Holding☒ 20. Time as a Public Health Control**REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)**☒ 21. Food and Food Preparation for HSP**CONSUMER ADVISORY**☒ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION: 11/21/2021

Inspector's Signature: <u>Daniel Markman</u>	Print: <u>Daniel Markman</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Rachel Milkani</u>	Print: <u>Rachel Milkani</u>	

Establishment Name:

Dunkin'

Date: 10/18/2021

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Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
	3-501.16	Priority	Fridges: 41.5 (wall), 41 (rack in #2), 41 (iron), 46.5 line fridge, right side	
			Freezer: 5.5, clean freezer floor, food debris	
			Line: 43 (3d), 43.5 (discarded), 43.5 (discarded), new green line (41), new white (41) 41 98, bagel mix: 47, wraps 43 (both discarded), roller 49's Hot water: hand wash properly labeled, 100°F Sanitizer: 200-300 ppm Bathrooms: no violations (responsibility of Shell) Dry Goodies: compliance	
			Equipment: - paper above 3-compartment sink & off-wall (broken hygienic) - freezer door damaged, cannot lock properly - cutting board dirty - walls behind ice machine missing panel - clean cutting boards - floor near door	
	4-202.16	(on)	San San Savannah Sawyer - exp. 1/22/2024 Allergen: Audit minor - exp. 8/18/2023 Post Ch. Foods, monthly Create Trip:	
Discussion With Person in Charge:			Corrective Action Required:	
- Repair/replace Repair line fridge			<input checked="" type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction Exclusion
- general cleaning of non-food contact surface			<input checked="" type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension
- put up current copy of food establishment license			<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure
- clean cutting board as best you can			<input checked="" type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:

Rachel Miller